

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (currently amended) ~~Process~~ A process for manufacturing low-fat fibre-enriched snacks, which are cooked by frying, comprising the step ~~consisting in~~ of incorporating into ~~the~~ a paste used for the manufacture of said snacks from 1 to 30%, ~~preferably from 2 to 20% and still more preferably from 2.5 to 15%~~, by weight relative to the finished product of branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.

2. (currently amended) ~~Process~~ The process according to Claim 1, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.

3. (currently amended) ~~Process~~ The process according to Claim 1, wherein said branched maltodextrins have an insoluble fibre level greater than or equal to 50% on a dry matter basis.

4. (currently amended) ~~Process~~ The process according to Claim 1, wherein all or some of the branched maltodextrins are hydrogenated.

5. (currently amended) ~~Process~~ The process according to Claim 1, wherein the water content of the paste is between 20 and 45%.

6. (currently amended) ~~Process~~ The process according to Claim 1, wherein said branched maltodextrins are mixed with 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content greater than 5%.

7. (currently amended) ~~Low-fat~~ A low-fat fibre-enriched ~~snacks~~ snack, which is cooked by frying, comprising from 1 to 30%, ~~preferably from 2 to 20% and still more preferably from 2.5 to 15%~~, by weight of branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number-average molecular weight Mn of between 2000 and 4000 g/mol.

8. (currently amended) ~~Snacks~~ The snack according to Claim 7, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.

9. (currently amended) ~~Snacks~~ The snack according to Claim 7, wherein said branched maltodextrins have an insoluble fibre level greater than 50% on a dry basis.

10. (currently amended) ~~Snacks~~ The snack according to Claim 7, comprising on a dry matter basis:

- 6 to 14% of branched maltodextrins having a reducing sugar content of between 2 and 5%, a molecular weight Mw of between 4000 and 6000 g/mol and an average molecular weight Mn of between 2000 and 3000 g/mol;

- at least 80% of a source of starch;

- at least 0.5% of emulsifier.

11. (currently amended) ~~Snacks~~ The snack according to Claim 7, further comprising 1 to 2.5% by dry weight of standard maltodextrins having a reducing sugar content of greater than 5%.

12. (new) The process according to Claim 1, wherein from 2 to 20% by weight relative to the finished product of said branched maltodextrins is incorporated into the paste used for the manufacture of said snacks.

13. (new) The process according to Claim 1, wherein from 2.5 to 15%, by weight relative to the finished product of said branched maltodextrins is incorporated into the paste used for the manufacture of said snacks.

14. (new) The fried snack according to Claim 7 comprising from 2 to 20% by weight of said branched maltodextrins.

15. (new) The fried snack according to Claim 7 comprising from 2.5 to 15% by weight of said branched maltodextrins.

16. (new) A fried low-fat fibre-enriched snack, comprising 1 to 30% by weight of branched maltodextrins having

between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number average molecular weight Mn of between 2000 and 4000 g/mol.

17. (new) A process for preparing a fried low-fat fibre-enriched snack according to Claim 16, comprising adding 1-30% by weight of branched maltodextrins to a snack paste, said branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 10%, a molecular weight Mw of between 4000 and 6000 g/mol and a number average molecular weight Mn of between 2000 and 4000 g/mol; and frying said paste to obtain a low-fat fibre-enriched snack according to claim 16.

18. (new) The process according to Claim 17, wherein said branched maltodextrins have a reducing sugar content of between 2 and 5% and an average molecular weight Mn of between 2000 and 3000 g/mol.

19. (new) The process according to Claim 17, wherein said branched maltodextrins have an insoluble fibre level greater than or equal to 50% on a dry matter basis.

20. (new) The process according to Claim 17, wherein all or some of the branched maltodextrins are hydrogenated.